

Kansas Department of Agriculture

Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 6/3/2015
Business: HY VEE

Business ID: 64295FS

8900 W 135TH ST
OVERLAND PARK, KS 66213

Inspection: 92000017
Store ID:
Phone: 9136853500
Inspector: KDA92
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/03/15	08:45 AM	06:20 PM	9:35	0:30	10:05	0	
Total:			9:35	0:30	10:05	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 6 Priority foundation(Pf) Violations 2

Certified Manager on Staff ☐ Address Verified p Actual Sq. Ft. 0
Certified Manager Present ☐

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

This item has Notes. See Footnote 1 at end of questionnaire.

Employee Health

2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.

Good Hygienic Practices

Y	N	O	A	C	R
..	..	p
Y	N	O	A	C	R
..	..	p
..	..	p
Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use		p
	5. No discharge from eyes, nose and mouth.		p
Preventing Contamination by Hands			Y	N	O	A	C	R
	6. Hands clean and properly washed.		p
	7. No bare hand contact with RTE foods or approved alternate method properly followed.		p
	8. Adequate handwashing facilities supplied and accessible.		p
Approved Source			Y	N	O	A	C	R
	9. Food obtained from approved source.		p
	10. Food received at proper temperature.		p
	11. Food in good condition, safe and unadulterated.		p
	12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination			Y	N	O	A	C	R
	13. Food separated and protected.		..	p	p	..
Fail Notes	3-302.11(A)(1)(a)	P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [Third shelving unit from the door on left beef brisket stored over stuffed mushrooms . COS- items moved.]						
	3-302.11(A)(1)(b)	P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [OAC back endcap: Raw bacon stored over RTE microwave meals. COS- items seperated. Meat department WIC: On shelf next to door, raw chicken stored above RTE hotdogs, raw chicken breast stored over sausage.]						
	14. Food-contact surfaces: cleaned and sanitized.		..	p
Fail Notes	4-601.11(A)	Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Stored as clean in the Chinese kitchen area, one pair of tongs with food debris located on the top inside of utensil.]						
	4-602.12(B)	Cleaning Microwaves - The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure. [Microwave in bakery soiled with food debris.]						
	4-703.11(C)(3)	P - Sanitizing-other approved chemical-30 seconds exposure After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in chemical manual or mechanical operations, including the application of SANITIZING chemicals by immersion, manual swabbing, brushing, or pressure spraying methods. Contact times shall be consistent with those on EPA-registered label use instructions by providing a contact time of at least 30 seconds for other chemical SANITIZING solutions. [In salad bar prep area employee washed utensil and sanitized for no longer than one second. COS- placed item in Quaternary sanitizer water for longer than 30 seconds.]						
	15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y N O A C R
---	-----------------------

16. Proper cooking time and temperatures.	p " " " " "
---	-----------------------

17. Proper reheating procedures for hot holding.	p " " " " "
--	-----------------------

This item has Notes. See Footnote 2 at end of questionnaire.

18. Proper cooling time and temperatures.	" " p " " "
---	-----------------------

19. Proper hot holding temperatures.	" p " " p "
--------------------------------------	-----------------------

This item has Notes. See Footnote 3 at end of questionnaire.

Fail Notes	3-501.16(A)(1) <i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [Fried rice in steamer 129.1F. Employee stated rice had been cooked 1 hour prior. COS- rice was reheated.]</i>
------------	--

20. Proper cold holding temperatures.	p " " " " "
---------------------------------------	-----------------------

This item has Notes. See Footnote 4 at end of questionnaire.

21. Proper date marking and disposition.	" p " " p "
--	-----------------------

Fail Notes	3-501.18(B) <i>P - RTE PHF/TCS in vending machine, Disposition (discard if prepared in food establishment and held for more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened in a FOOD ESTABLISHMENT and dispensed through a FOOD VENDING MACHINE shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1. [WIC in kitchen area poatato salad with a preperation date 5/27 held longer than 7 days. COS- voluntarily destroyed.]</i>
------------	--

22. Time as a public health control: procedures and record.	" " p " " "
---	-----------------------

Consumer Advisory	Y N O A C R
-------------------	-----------------------

23. Consumer advisory provided for raw or undercooked foods.	p " " " " "
--	-----------------------

Highly Susceptible Populations	Y N O A C R
--------------------------------	-----------------------

24. Pasteurized foods used; prohibited foods not offered.	p " " " " "
---	-----------------------

Chemical	Y N O A C R
----------	-----------------------

25. Food additives: approved and properly used.	" " p " " "
---	-----------------------

26. Toxic substances properly identified, stored and used.	" p " " " "
--	-----------------------

This item has Notes. See Footnote 5 at end of questionnaire.

Fail Notes	7-201.11(B) <i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [In kitchen back storage area sterno containers and hand sanitizer bottles stored above mulit use cambro dispenser and chafing dishes. COS- items moved.]</i>
------------	--

Conformance with Approved Procedures	Y N O A C R
--------------------------------------	-----------------------

27. Compliance with variance, specialized process and HACCP plan.	" " p " " "
---	-----------------------

GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
---------------------	-----------------------

28. Pasteurized eggs used where required.	" " p " " "
---	-----------------------

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water		Y	N	O	A	C	R
29. Water and ice from approved source.		p
30. Variance obtained for specialized processing methods.		p
Food Temperature Control		Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.		p
32. Plant food properly cooked for hot holding.		p
33. Approved thawing methods used.		p
34. Thermometers provided and accurate.		p
Food Identification		Y	N	O	A	C	R
35. Food properly labeled; original container.		p
Prevention of Food Contamination		Y	N	O	A	C	R
36. Insects, rodents and animals not present.		..	p
Fail Notes	6-202.13(B)(1) <i>Insect control devices shall be installed so that the devices are not located over a FOOD preparation area. [Flying insect stunning device located over food prep station in Chinese kitchen area.]</i>						
37. Contamination prevented during food preparation, storage and display.		..	p
Fail Notes	3-305.11(A)(1) <i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [Box of king crab legs and box of bread stored on the floor in the frozen food cooler. Box containing chocolate candy gifts stored on the floor in the back warehouse area. Salsa stored on the floor on an endcap near the produce area.]</i> 3-305.12 <i>Food storage (Prohibited locations) FOOD may not be stored: In locker rooms; In toilet rooms; In dressing rooms; In garbage rooms; In mechanical rooms; Under sewer lines that are not shielded to intercept potential drips; Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed; Under open stairwells; or, Under other sources of contamination. [(G) Near frozen food freezer in back storage room, dripping pipe onto boxes of solo cups. Items were removed from beneath leak, pipe still leaking.]</i>						
38. Personal cleanliness.		p
39. Wiping cloths: properly used and stored.		p
40. Washing fruits and vegetables.		p
Proper Use of Utensils		Y	N	O	A	C	R
41. In-use utensils: properly stored.		p
42. Utensils, equipment and linens: properly stored, dried and handled.		..	p	p	..
Fail Notes	4-803.11 <i>Soiled LINENS shall be kept in clean, nonabsorbent receptacles or clean, washable laundry bags and stored and transported to prevent contamination of FOOD, clean EQUIPMENT, clean UTENSILS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. [Soiled wiping cloth stored in chafing dish in back kitchen storage area. COS- removed.]</i>						
43. Single-use and single-service articles: properly used.		p
44. Gloves used properly.		p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending			Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items			..	p	p	..
Fail Notes	4-202.11(A)(2)	Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Cracks in the bottom of two storage containers in the deli area. COS- discarded. Cracks and chips in two spatulas in Chinese kitchen dish area. COS- discarded]						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items			p
46. Warewashing facilities: installed, maintained, and used; test strips.			p
47. Non-food contact surfaces clean.			..	p
Fail Notes	4-601.11(B)	The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. [Accumulation of grease bulid up on oven next to fryer in kitchen area.]						
	4-601.11(C)	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Fan gaurds in kitchen WIC and meat area WIC contain an accumulation of dust buildup. Fan vents in employee restroom contain an accumulation of dust buildup.]						
Physical Facilities			Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.			p
49. Plumbing installed; proper backflow devices.			..	p
Fail Notes	5-205.15(B)	Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [Pipe in the warehouse located above the single use cups near the walk in freezer.]						
50. Sewage and waste water properly disposed.			p
51. Toilet facilities: properly constructed, supplied and cleaned.			..	p
Fail Notes	6-202.14	Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door. [Mens employee restroom contains a non self closing door.]						
	6-501.19	Except during cleaning and maintenance operations, toilet room doors as specified under § 6-202.14 shall be kept closed. [Mens employee restroom door left open.]						
52. Garbage and refuse properly disposed; facilities maintained.			p
53. Physical facilities installed, maintained and clean.			..	p
Fail Notes	6-501.11	PHYSICAL FACILITIES shall be maintained in good repair. [Backroom warehouse has brick missing beneath garbage recepticle.]						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

Fail Notes | 6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.*
[Food debris below prep tables in bakery area, kitchen prep area, Chinese kitchen area. Milk on floor in dairy cooler. Cobwebs located between proofer and oven in bakery area.]

54. Adequate ventilation and lighting; designated areas used.

.. p

Fail Notes | 6-202.11(A) *Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.*
[All lights in back warehouse room do not contain shielding.]

Administrative/Other

Y N O A C R

55. Other violations

p

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Accompanied by KDA35

Footnote 2

Notes:

Reheat- cooked chicken 201F.

Footnote 3

Notes:

Chinese kitchen: fried chicken 143F, sesame chicken 167F, egg drop soup 195F.

Hot case: baked chicken 159F, green beans 168F, mashed potatoes 166F.

Stove: gravy 174F.

Footnote 4

Notes:

Breakfast prep table: diced ham 43F, sausage 44F. Inside breakfast prep table: ham 41F, french toast batter 42F, sausage 42F, shredded lettuce 43F.

Kitchen WIC: ground beef 32F, raw marinating chicken 35F.

Chinese prep table: previously cooked beef 35F, previously cooked chicken 35F. INSIDE: previously fried chicken 32F.

WIC#2: milk 36F, baked potato 34F, diced cooked chicken 33F.

Pizza station: sauce 43F, sausage 32F. Inside: beef 35F.

Salad bar: cut romaine 36F, hard boiled eggs 36F, diced chicken 42F, honeydew melon 36F, yogurt 37F, tuna salad 39F, rotini pasta salad 38F.

Cold case: potato salad 33F, chicken salad 35F, bean salad 42F.

Produce OAC #1: watermelon 42F.

Chinese case OAC: kung pao chicken 39F, biscuits and gravy 38F, pizza 38F.

Produce OAC #2: ambient 36F. Produce OAC #3: watermelon chunks 37F. Produce OAC #4: corn & black bean salsa 33F, cream cheese fruit dip 42F. Produce OAC# 5: bean sprouts 36F.

Premade salad mix OAC: FIELD GREENS 37F, salad kit 38F.

Bakery OAC: banana cream pie 43. Short bakery OAC: caramel turtle cheesecake 20F.

Seafood case: sea scallops 36F, salmon 36F, tuna steak 39F, tilapia 39F, walleye 40F, RTE shrimp 40F.

Meat case: pizza chicken 39F, bacon wrapped chicken 35F, twice baked potatoes 35F, pork 35F, brat 41F, bacon burger 36F, KC strip 35F, sirloin 39F.

Produce cooler: salsa 42F, potato salad 39F, canteloupe 43F, salad 42F.

Deli WIC: whole turkey 43F, yogurt 43F.

Meat OAC: raw ground hamburger 37F, steak 38F, pork 30F, Italian sausage 37F, chicken 38F.

RIC in front of seafood: pork chop 36F, pork chop 33F, pork shoulder 35F, pork loin 31F.

Dilusso OAC: ham and swiss sandwich 33F, yogurt parfait 43F, garden salad 42F.

Pizza OAC: sausage pizza 41F

Dairy cooler: (front) yogurt 39F, (middle) small bottle whole milk 38F, (back) gallon whole milk 33.

Dairy department OAC:

Meat OAC: raw sausage patty 43F, turkey bacon 40F.

Pickle OAC: Butoni marinara sauce 34F, ground ham chub 37F, chicken meatball 40F

Back wall OAC: Canadian bacon: 41F, ham 37F, shredded cheddar cheese 32F, box cream cheese 34F

Side wall OAC: chocolate milk 38F, yogurt&juice 30F, yogurt 37F yogurt 31F, rice pudding 37F, tube cinnamon roll 337F, butter 31F.

Egg OAC: eggs 43F

Hummus OAC: hummus 42, feta 40F.

OAC cheese(across from milk) Kaukauna cheese ball 25F, queso fresco 33F, cheese curds 37F.

OAC specialty cheeses: brie 40F, goat cheese 30F, irish butter 38F, fresh mozzarella 29F.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Deli: whole smoked ham 37F, tavern sliced ham 40F, mid rare sliced roast beef 36, sliced chicken 36F, honey turkey breast 38F. RIC:
whole mid rare roast beef 32F
Deli make table: sliced tomato 36F, shredded lettuce 40F.

Footnote 5

Notes:

Food service spray bottle in kitchen area quaternary sanitizer 200ppm.
Meat department quaternary sanitizer 200ppm.
Deli area quaternary sanitizer 200ppm.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 6/3/2015
Business: HY VEE

Business ID: 64295FS

8900 W 135TH ST
OVERLAND PARK, KS 66213

Inspection: 92000017
Store ID:
Phone: 9136853500
Inspector: KDA92
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
06/03/15	08:45 AM	06:20 PM	9:35	0:30	10:05	0	
Total:			9:35	0:30	10:05	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 06/13/15

Inspection Report Number 92000017

Inspection Report Date 06/03/15

Establishment Name HY VEE

Physical Address 8900 W 135TH ST City OVERLAND PARK
 Zip 66213

Additional Notes
and Instructions

--

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/3/2015
Business: HY VEE

Business ID: 64295FS

8900 W 135TH ST
OVERLAND PARK, KS 66213

Inspection: 92000017

Store ID:

Phone: 9136853500

Inspector: KDA92

Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
06/03/15	08:45 AM	06:20 PM	9:35	0:30	10:05	0	
Total:			9:35	0:30	10:05	0	

ACTIONS

Number of products Voluntarily Destroyed 1

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Potato salad Qty 3 Units lbs Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A